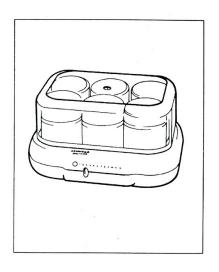
KENWOOD



YM100

Your Kenwood Yogurt Maker

Your Kenwood Yogurt Maker will enable you to make thick, creamy, natural yogurt. Honey will sweeten the natural yoghurt. Other ingredients such as fruit can also be added. The glass jars provided can be used to store the yogurt in the refrigerator.

IMPORTANT SAFEGUARDS

When using electrical appliances basic safety precautions should always be followed, including:-

- Read all instructions
- Do not use the appliance if there is any visible damage on the appliance or the supply cord.
- Do not immerse the main body of the appliance, the supply cord or plug in water or other liquids.
- 4. Do not use the appliance for other than its intended use.
- Do not let the supply cord hang over the edge of a table or worktop or touch hot surfaces.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use accessories not recommended or sold by the appliance manufacturer, they may be hazardous.
- Always unplug the appliance from the power supply before cleaning and immediately after use.

PLEASE KEEP THESE INSTRUCTIONS

Hints

- It is recommended that the yogurts are consumed within a week of being made. The life of the yogurt will depend upon the freshness of the milk used.
 - To produce a thicker yogurt, add 2 tbs (30ml) of dried skimmed milk powder to the milk before it is boiled. A liquid may form on top of the vogurt. This is whey. It can either be
- stirred into the yogurt or poured off. If the yogurt is kept warm in the yogurt maker for too long, it will have
- a granular texture and a very acidy taste. Additional jars are available. See Service section

Care and Cleaning

The lid, jars and tops can be washed in hot soapy water.

Washing in the dishwasher is not recommended.

polish with a dry one. Do not immerse the main body in water.

Service If the supply cord of this appliance is damaged, it must only be replaced

Wipe the main body of the Yogurt Maker with a damp cloth and then

by an Authorised Kenwood Repairer, as special purpose tools are required. UK For any repairs in or out of guarantee, servicing or selected spare parts, contact your Kenwood Authorised Repairer in the Yellow Pages under Electrical Appliance Repairs or telephone Havant (01705) 476000

extension 2800 Service Department. Eire Contact local repairer from advertisement in Golden Pages.

All Other Markets Contact the dealer from whom you purchased your appliance.

Before Use

utensils to air dry.

Before using the appliance for the first time, and after periods of prolonged storage, clean your yogurt maker thoroughly. Please refer to

the Care and Cleaning Section. To make yogurt you will need the following utensils: a high sided saucepan, a jug, a sieve and a spoon. Before starting to make vogurt. ensure that all these and the glass jars and tops are sterilised. Either

plunge the items into very hot, but not boiling, water or immerse them in a bowl of water with a food grade disinfecting solution. It is best to allow the

1. Measure 800ml (five glass jars full) of fresh, pasteurised milk (it can

Using Your Kenwood Yogurt Maker

be either full cream, skimmed or semi-skimmed) and place in a high sided saucepan.

Heat the milk until it boils and starts to climb the side of the pan. 3. Remove the pan from the heat and allow the milk to cool to body

- temperature (96°F, 36°C). Once the milk has cooled, pour it into the jug through the sieve.
- Stir in one glass jar full of natural yogurt (this can either be shop bought, or from a previous batch of home made vogurt).
- Divide the yogurt and milk mix between the six glass jars.
- Securely fasten the tops onto the jars . 8. Place the glass jars into the yogurt maker and place the lid onto the main body of the yogurt maker.

artifical sweetener.

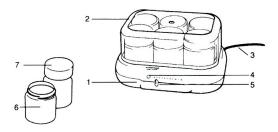
yogurt. Skimmed milk will take about six hours. The hour reminder will not switch the Yogurt Maker off, it is to remind you when to disconfect the appliance from the power supply.

Set the hour reminder to the time that the yogurt will be ready. It will take between four and six hours to make yogurt, depending on the type of milk used. Full fat milk will take about four hours to make

- 10. Plug the appliance into the power supply. The indicator light will alow.
- 11. At the time indicated by the hour reminder, disconnect the yogurt maker from the power supply and remove the lid.
- 12 Place the jars in a refrigerator to cool.

Once cool, the yogurt can be eaten. Serve it either on its own or with fruit. If desired, the yogurt can be sweetened with sugar, honey or

Know Your Kenwood Yogurt Maker



- 1. Main body
- 2 I id
- 3 Supply cord
- Indicator light

- Hour reminder
- Glass Jar 6.
 - Top

Connecting to Power

Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

IMPORTANT (UK ONLY)

The wires in the mains lead are coloured in accordance with the following code: - NEUTRAL

BROWN - LIVE As the colours of the wires in the mains lead of this appliance may not correspond

with the coloured markings identifying the terminals in your plug, proceed as follows: The wire which is coloured blue must be connected to the terminal which is

marked with the letter 'N' or coloured black The wire which is coloured brown must be connected to the terminal which is

marked with the letter 'L' or coloured red.

Connection must not be made to the earth terminal of a 3-pin plug.

The appliance must be protected by a 3A ASTA approved (BS1362) fuse if a 13A (BS1363) plug or a non-rewireable plug is used or if any other type of plug is used by a 5A fuse either in the plug or adaptor or at the distribution board. FACTORY FITTED PLUG

If your appliance has been fitted with a mains lead terminated in a factory fitted plug you must comply with the following regulations.

The plug fitted to the lead contains a fuse. For replacement use only a 3A

- ASTA approved (BS1362) fuse. 2. For non-rewireable plugs the fuse cover MUST be refitted when replacing
- the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover for the plug is identified by colour and replacements may be obtained from your Kenwood Authorised Repairer (see detail under SERVICE).
- 3. If the socket outlets in your home are not suitable for the plug fitted then the plug should be removed. Non-rewireable plugs must be cut off and IMMEDIATELY DESTROYED. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertantly inserted into a 13A socket outlet.
- Fit a suitable plug to the appliance taking note of the information contained in the plug wiring instructions above.

NOTE: This appliance complies with European Economic Community Radio Interference Directive 82/499/EEC.